



1/11

FIG. 1

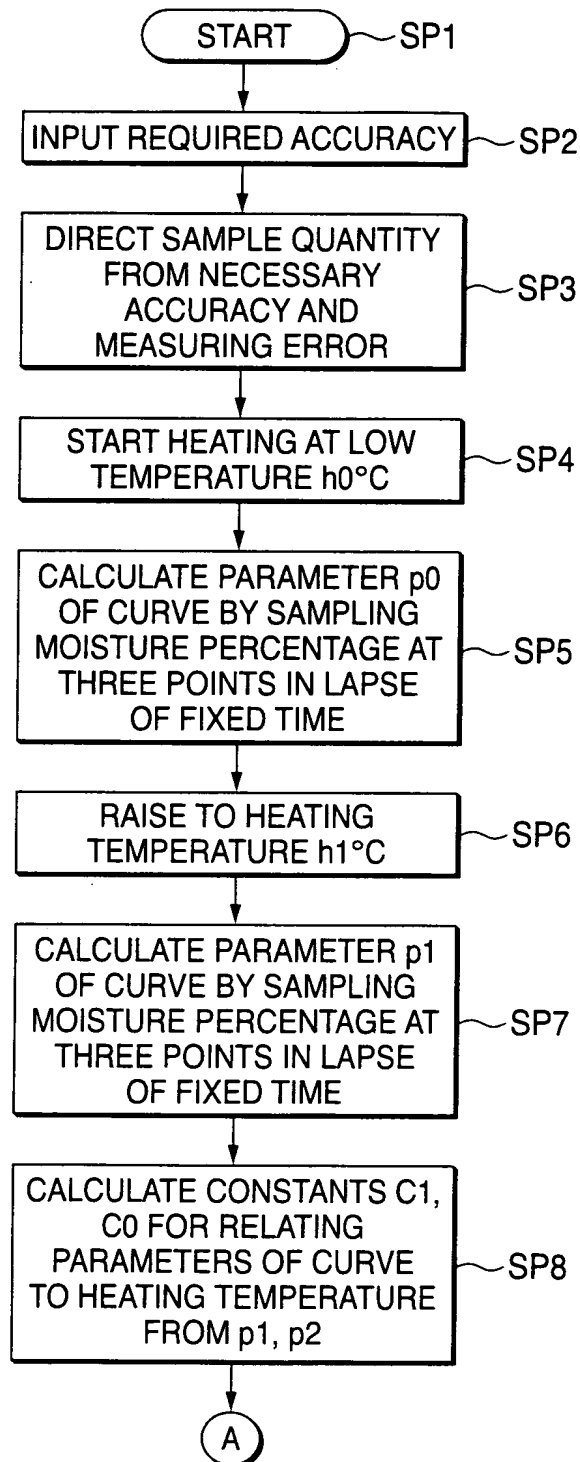


FIG. 2

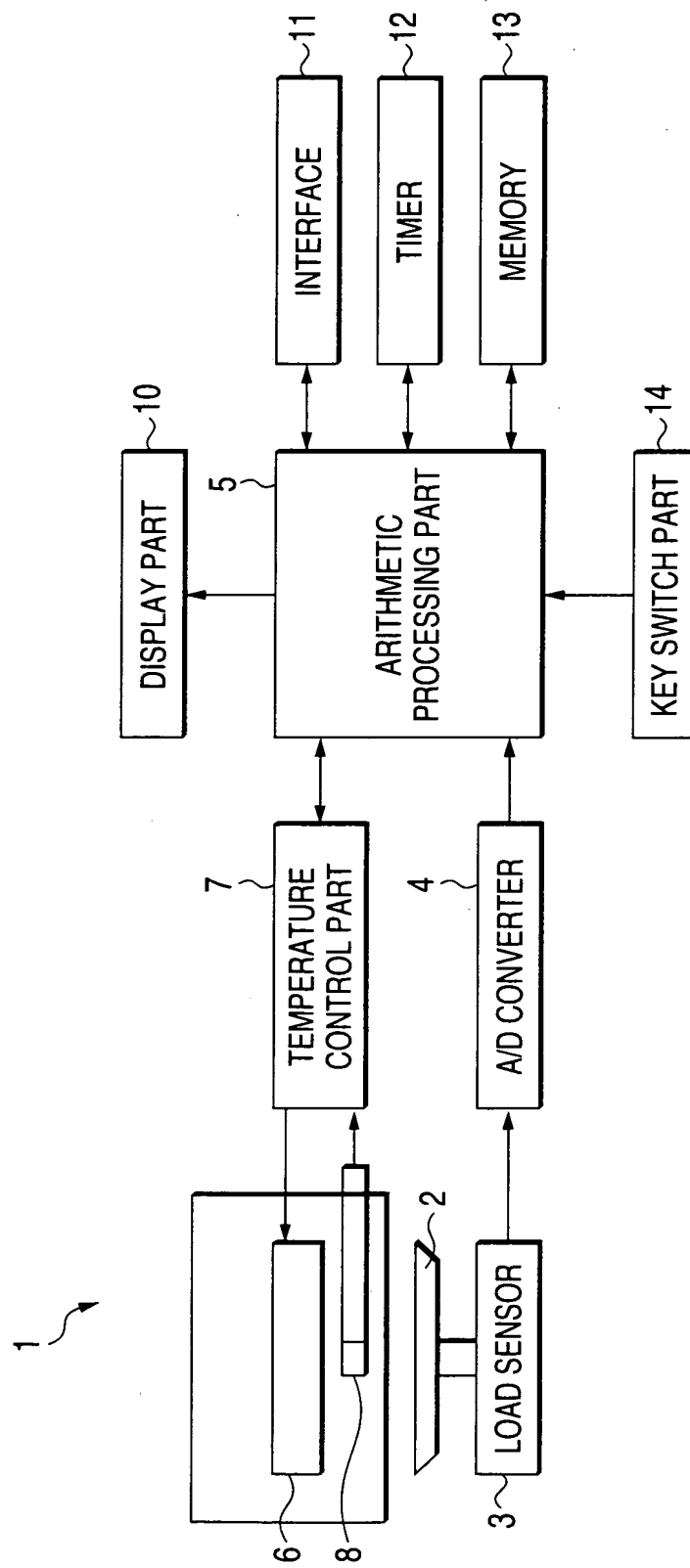


FIG. 3

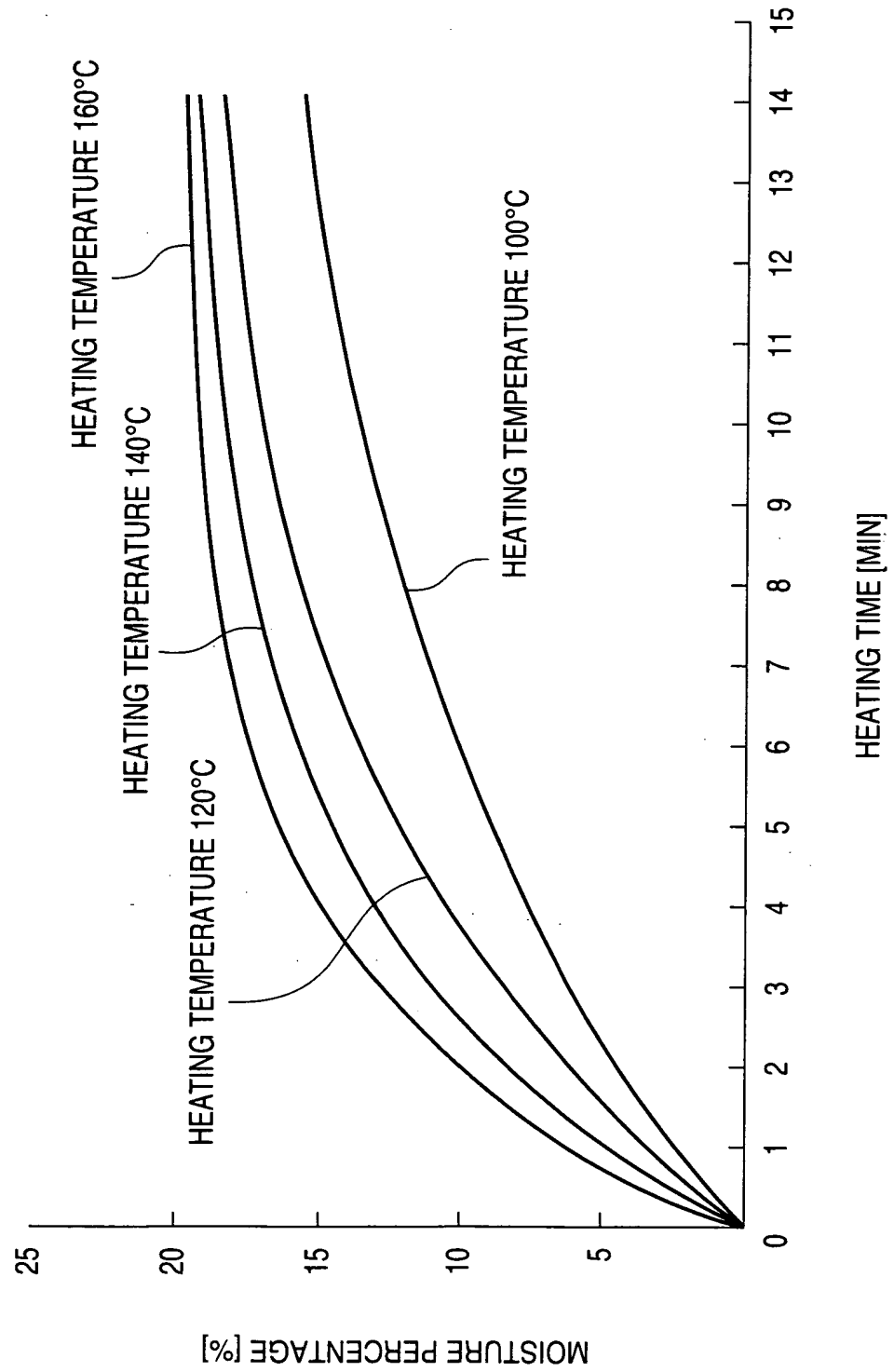


FIG. 4

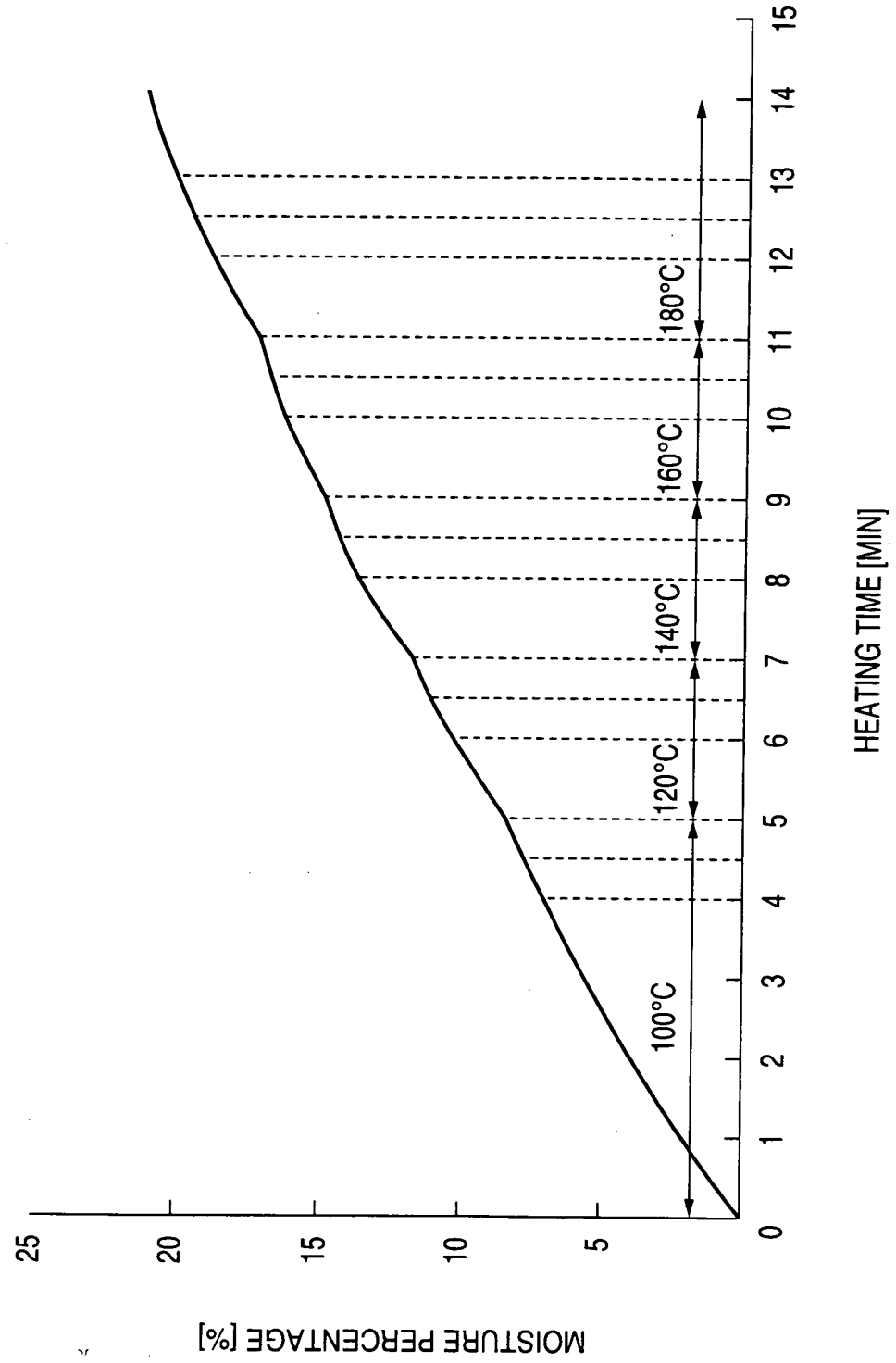


FIG. 5

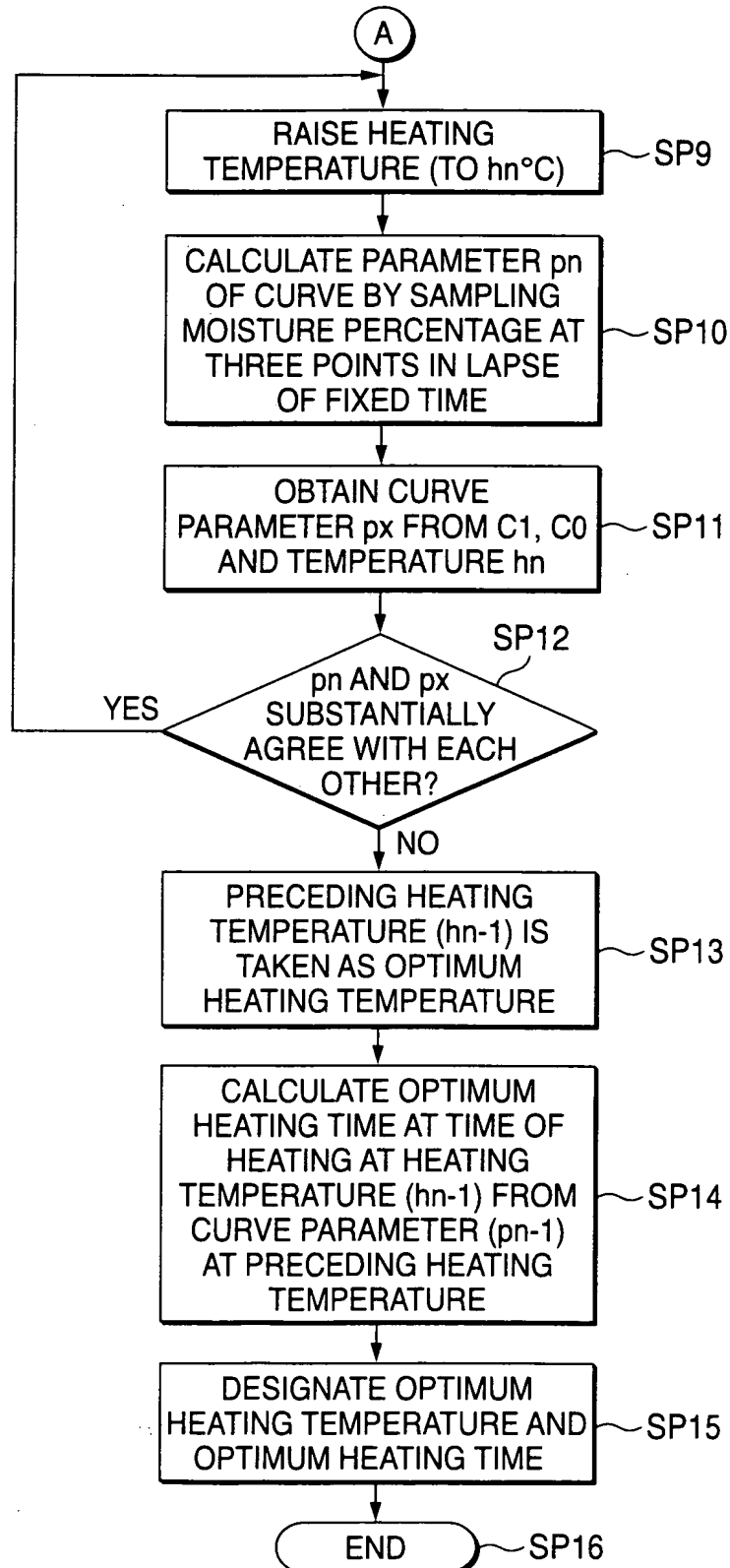
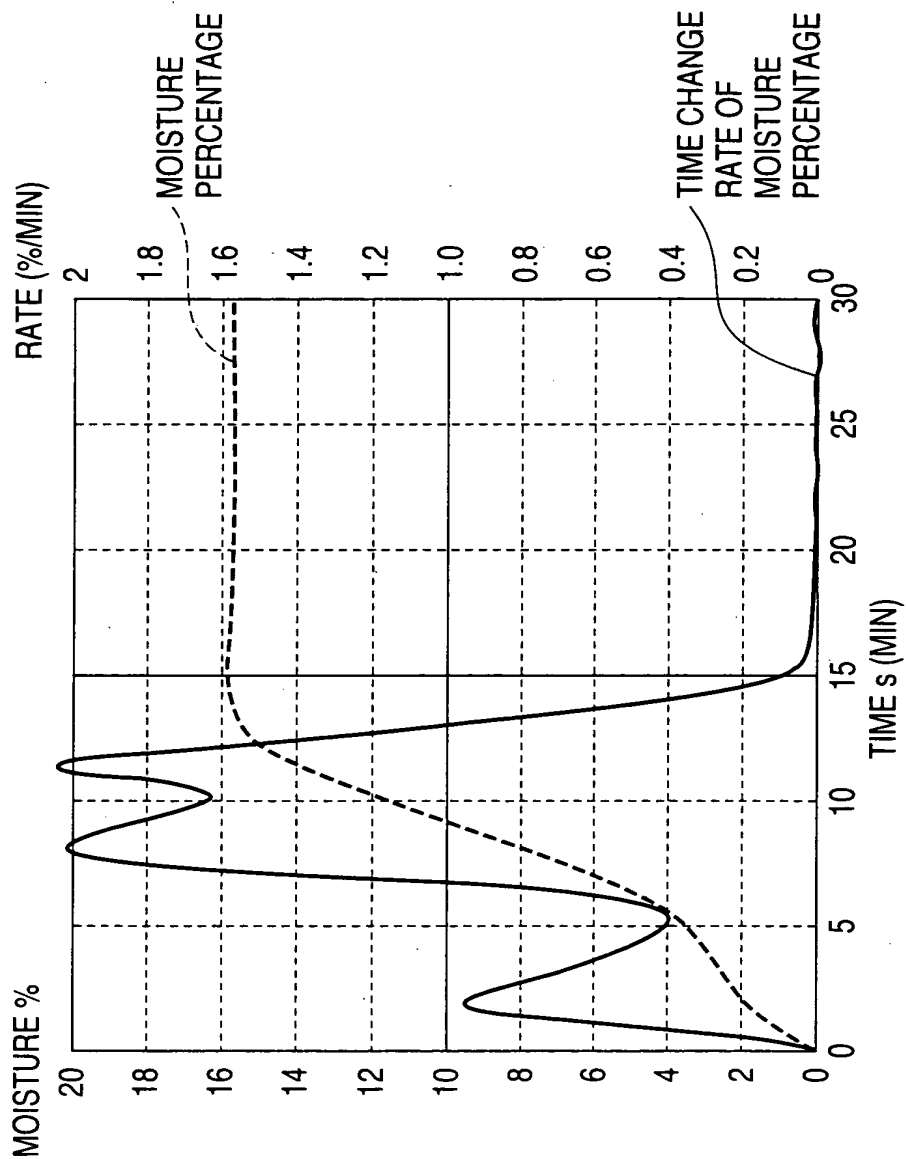


FIG. 6

HEATING TEMPERATURE	TIME t	MEASURED MOISTURE			pn OBTAINED FROM MOISTURE PERCENTAGE	px OBTAINED FROM HEATING TEMPERATURE C1, C0
		TIME t	TIME t + 30 SEC.	TIME t + 60 SEC.		
140°C	AFTER 8 MIN	13.67%	14.42%	15.08%	-4.476 x 10 ⁻³	-4.429 x 10 ⁻³
160°C	AFTER 10 MIN	16.41%	16.95%	17.40%	-5.862 x 10 ⁻³	-5.718 x 10 ⁻³
180°C	AFTER 12 MIN	19.04%	19.72%	20.33%	-4.306 x 10 ⁻³	-7.008 x 10 ⁻³

FIG. 7

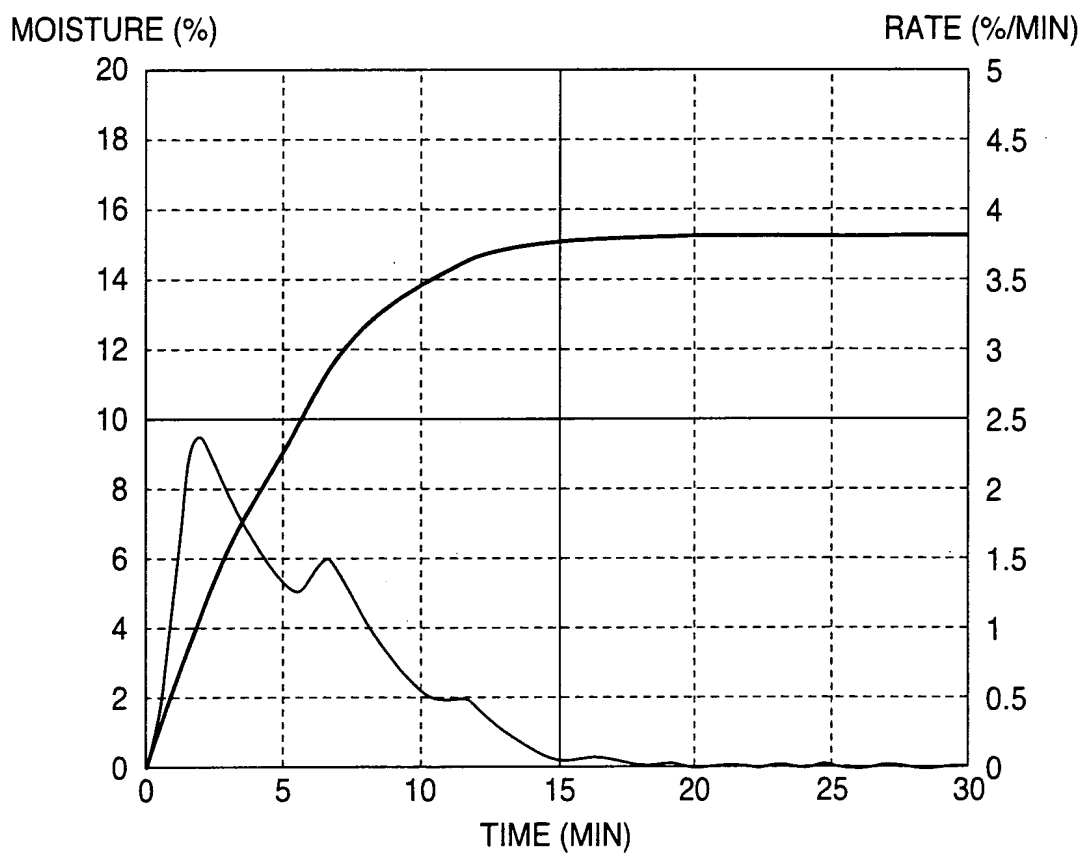


NO.	TIME s	MOISTURE %
1	0:00:00	0
1	0:00:05	0.02
1	0:00:10	0.08
1	0:00:15	0.14
1	0:00:20	0.2
1	0:00:25	0.28
1	0:00:30	0.36
1	0:00:35	0.44
1	0:00:40	0.52
1	0:00:45	0.6
1	0:00:50	0.7
1	0:00:55	0.78
1	0:01:00	0.86
1	0:01:05	0.94
1	0:01:10	1.02

TEMPERATURE	100°C	120°C	140°C	160°C	180°C	200°C
MOISTURE (%)	3.26	11.05	15.68	15.72	15.72	15.70
RATE (%/MIN)	0.41	1.66	0.10	0.00	0.00	-0.02
JUDGMENT	E	F	D	B	B	A

FIG. 8

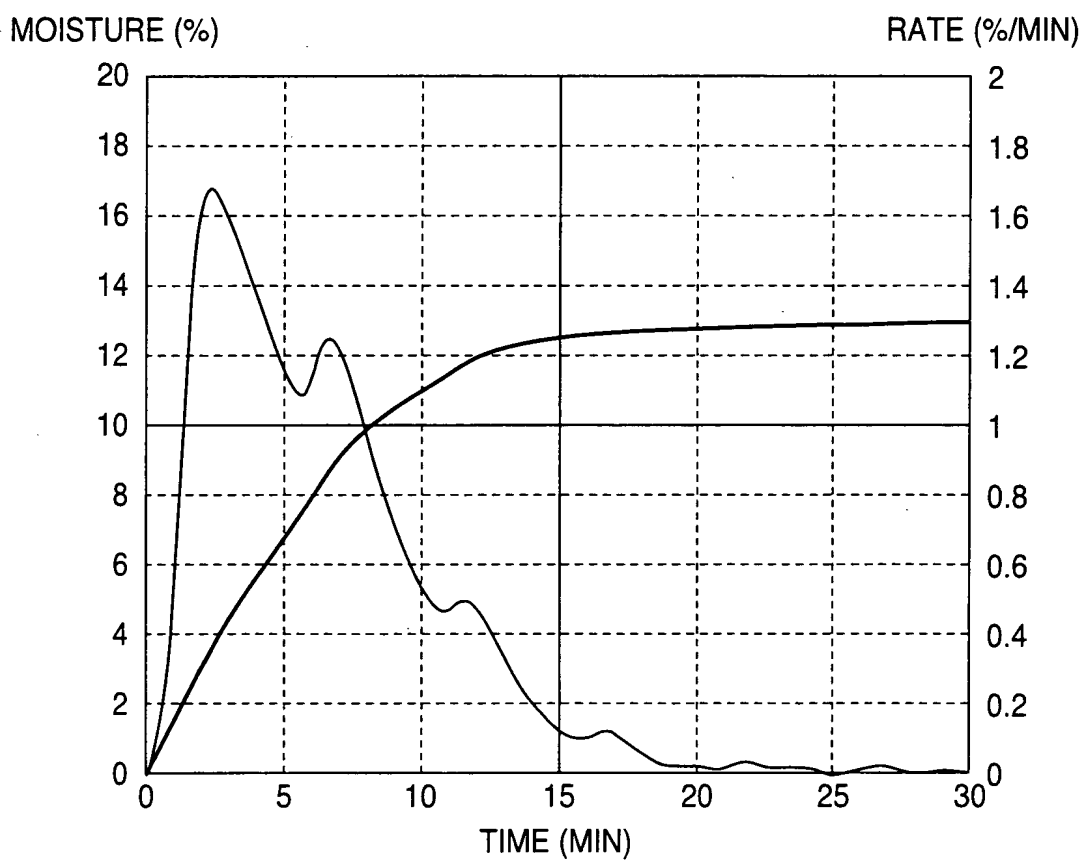
STARCH OBTAINED FROM POTATOES
(MX-50, SAMPLE: 5g)



TEMPERATURE	100°C	120°C	140°C	160°C	180°C	200°C
MOISTURE (%)	9.11	13.88	15.05	15.20	15.22	15.22
RATE (%/MIN)	1.33	0.54	0.07	0.00	0.01	0.00
JUDGMENT	F	E	D	A	C	A

FIG. 9

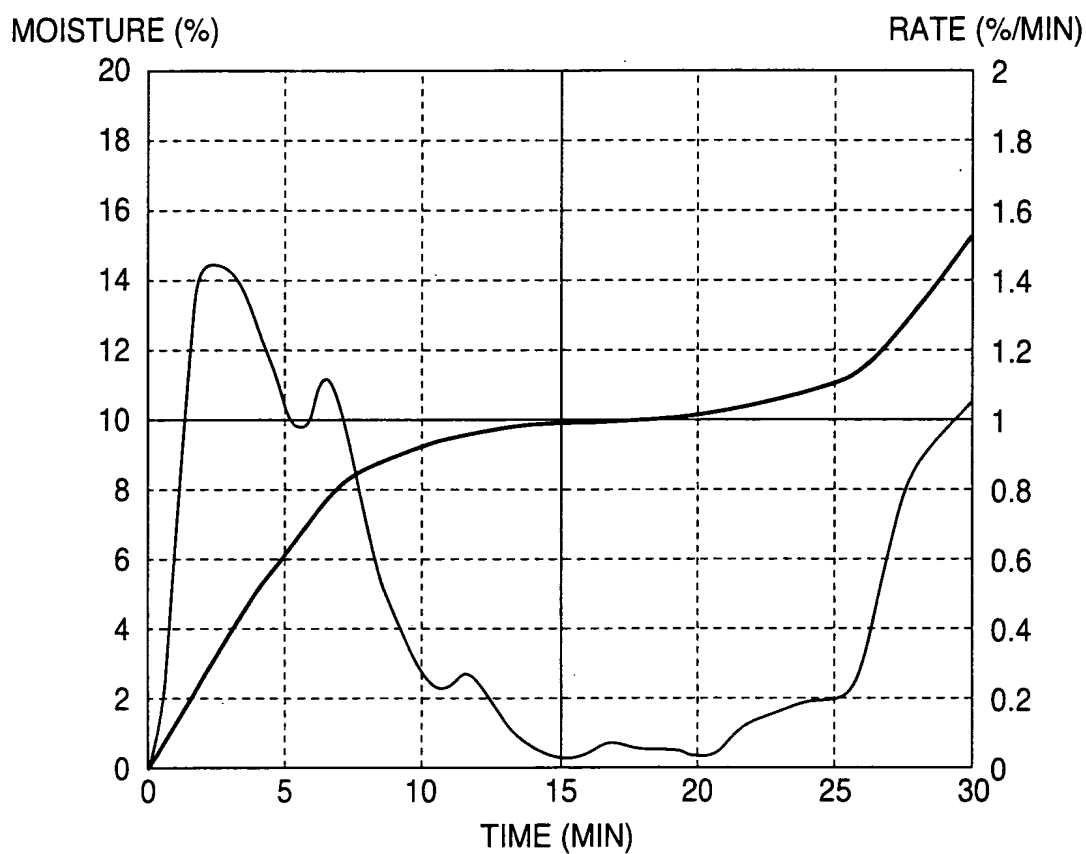
CORNSTARCH (MX-50, SAMPLE: 5g)



TEMPERATURE	100°C	120°C	140°C	160°C	180°C	200°C
MOISTURE (%)	6.87	11.10	12.51	12.79	12.88	12.93
RATE (%/MIN)	1.14	0.52	0.12	0.02	-0.01	0.00
JUDGMENT	F	E	D	C	A	B

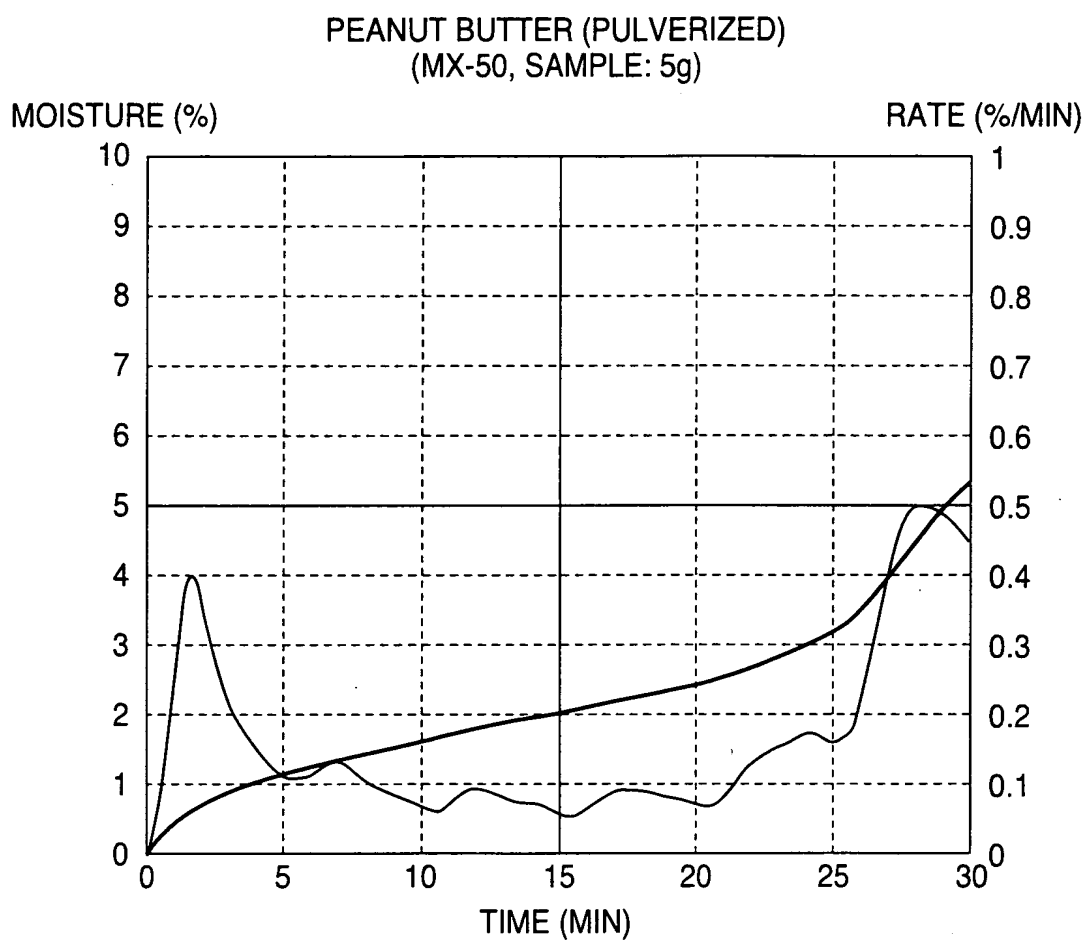
FIG. 10

SOYBEAN POWDER (MX-50, SAMPLE: 5g)



TEMPERATURE	100°C	120°C	140°C	160°C	180°C	200°C
MOISTURE (%)	6.19	9.25	9.88	10.17	11.02	15.39
RATE (%/MIN)	1.03	0.27	0.04	0.04	0.20	1.06
JUDGMENT	E	D	A	A	C	F

FIG. 11



TEMPERATURE	100°C	120°C	140°C	160°C	180°C	200°C
MOISTURE (%)	1.14	1.64	2.03	2.45	3.21	5.37
RATE (%/MIN)	0.11	0.07	0.06	0.07	0.17	0.44
JUDGMENT	D	B	A	B	E	F